



ဆားဆား ဝူဗီဝဆား ငှါ ခြံ့ဆို့ပါသည်

Take Out

{HOURS}

Mon-Thus 11:30 - 10 (closed from 3:30-5)

Fri-Sat 11:30- 10:30 (closed from 3:30-5)

Sun 11:30- 10 (closed from 3:30-5)

{LOCATION}

309 Clement Street

Between 4th and 5th

San Francisco, CA 94118

415.387.2147

{NEW Locations}

1345 Park Street

Alameda, CA 94501, 510.522.6200

Closed on Mondays

4721 Telegraph Avenue

Oakland, CA 94609, 510.652.2900

Closed on Mondays

APPETIZERS

Burmese Samusas (<i>with chicken or vegetarian 5 pieces</i>) * Burmese raviolis filled with curry spices and potatoes	9.25
Lettuce Cups Crisp lettuce cups with a cured pork, pickled radish, carrots, and water chestnut stuffing	8.25
Platha and Dip Multi layered bread served with a coconut curry chicken sauce	6.75
Mu Shu Wraps (<i>vegetables or beef</i>) Hand wrap your own rolls. Made with stir fried cabbage, eggs, celery, carrots, wood ear mushrooms	Veg 8.25 Beef 9.00
Salt and Pepper Chicken or Calamari Lightly battered and fried with scallion and peppers	Chicken 8.25 Calamari 9.75
Wok Roasted Calamari Calamari wok roasted with a lemon chili sauce on a bed of mint salad, topped with peanuts	9.75

SALADS

Tea Leaf Salad * Salad with imported Burmese tea leaves, tomatoes, lettuce, dried shrimp (or vegetarian), fried garlic, sesame seeds, peanuts	9.50
Ginger Salad * Salad prepared with pickled ginger, dried shrimp (or vegetarian), fried garlic, sesame seeds, and split yellow peas	8.75
Rainbow Salad * Salad made with 22 different ingredients [4 types of noodles, green papaya, tofu, onions, dried shrimp, (or vegetarian) and a tamarind dressing]	10.25
Burmese Style Chicken Salad * Salad with cabbage, fried chicken slices, fried onions, cilantro and our dressing with a garlicky kick	10.25
Mango Salad * Refreshing salad made with pickled mangoes, onions, cabbage, cucumbers, and dried shrimp (or vegetarian)	8.75
Samusa Salad * Back by popular demand, salad with vegetarian samusas, cabbage, cucumbers, mint and onions	9.50

SOUPS

Vegetarian Samusa Soup * Made with samusas, falafels, lentils, cabbage, and onions	10.75
Moh Hinga (<i>Catfish Chowder</i>) * Fish chowder with rice noodles, ground catfish, onions, cilantro	9.75
On Noh Kauswer (<i>Coconut Chicken Noodle Soup</i>) * Coconut noodle soup with chicken, onions, eggs, cilantro, and lemons	10.75

CHICKEN/PORK

Classic Burmese Chicken Casserole * Chicken (on the bone) and shrimp with biryani rice, raisons, and almonds	15.75
Chicken Dahl * Chicken (on the bone) with yellow bean curry	11.75
Pork Curry with Potatoes * Pork (boneless) curry with potatoes	12.75
Fiery Chicken with Tofu Chicken stir fried with pressed tofu, chicken, basil, and chili	11.75
Citrus Chicken with Peanut Sauce Wok roasted chicken over a bed of fresh watercrest, with a peanut, dried shrimp sauce, topped with peanuts.	11.75
Spicy and Crispy Chicken Chicken chunks in a sweet, tangy, and spicy sauce	11.75
Spicy Chicken with Fresh Basil Chicken with lemongrass, basil, garlic, and sweet peas	11.75
Sesame Chicken Lightly fried chicken strips in a sweet and tangy sauce	11.75
Pumpkin Pork Stew * Tender pork stew slow cooked with pumpkin	12.75
Braised Pork Belly with Mustard Greens Savory slices of tender pork belly in a sweet garlic and wine sauce	14.75
Riblettes Delicious caramelized bite size ribs in a sweet and savory sauce	11.75
Chicken Tofu Kebat* Stir fried chicken with tofu, onions, tomatoes, green chilies, and mint leaves.	11.75
Black Bean Chicken Lotus & Asparagus Wok tossed chicken with black bean sauce, asparagus and lotus root.	12.00 Seasonal
Mango Chicken Stirred fried chicken with fresh mangos in a light chili sauce	12.00 Seasonal

BEEF/LAMB

Burmese Style Curry (<i>beef or lamb</i>)* Burma SuperStar's special curry. Choice of beef or lamb	Beef 12.75 Lamb 13.75
Chili Lamb* Stir fried lamb with dried and fresh chili, onion and basil, comes spicy or spicier. Can not be prepared mild	13.75
Beef Kebat * Stir fried beef with onions, tomatoes, green chilies, and mint leaves	12.75
Fiery Beef with Tofu (<i>beef or lamb</i>) Stir fried beef with tofu, string beans, red bell peppers, and basil in our five spice, sweet heat sauce	Beef 12.75 Lamb 13.75
Sesame Beef Strips of beef lightly fried with a sweet and tangy sauce topped with sesame seeds	12.75
Mango Beef Stirred fried beef with fresh mangos in a light chili sauce	13.00 Seasonal

SEAFOOD

Burmese Style Curry (<i>Shrimp, Catfish</i>) * Burma SuperStar's specialty curry. Choice of shrimp or catfish	shrimp 12.75 catfish 13.75
SuperStar Shrimp Wok tossed shrimps with a chili and garlic sauce	12.75
Pumpkin Shrimp * Shrimp in a tender pumpkin stew	13.75
Shrimp Kebat * Wok tossed shrimps with onions, tomatoes, green chilies, and mint leaves	13.75
Garlic Chili Shrimp * Wok tossed shrimp in our garlicky infused oil, and topped with toasted garlic	13.75
Lemongrass Salmon Fresh salmon pan fried with basil, lemongrass, and chili peppers	15.75
Walnut Shrimp Shrimps lightly fried and tossed with a sweet sauce. Topped with roasted walnuts and sesame seeds	12.75
Lotus Shrimp Wok tossed fresh shrimp stir fried with crisp slices of lotus root	12.75
Mango Shrimp Stirred fried shrimp with fresh mangos in a light chili sauce	13.00 Seasonal

VEGETABLE / TOFU

Big Leaf Pea Shoots (<i>seasonal</i>) Fresh greens stir fired with wine and garlic	9.75
Wok Tossed Broccoli So simple, yet so good, stir fried fresh broccoli with wine and garlic.	8.50
Poodi (<i>Potato Curry</i>) * or Yellow Bean Curry * Burmese curry served with four homemade puri breads	9.75
Vegetable Curry Deluxe * Burma Superstar's special curry made with tomatoes, squash, eggplant, lentils, and tofu	10.75
Tofu Vegetable Kebat * Stir fried tofu with onions, tomatoes, squash, carrots, green chilis and mint leaves	9.75
Okra Egg Curry * Burmese style curry made with hard boiled eggs and okra	9.75
Dried Fried String Beans Stir fried string beans, garlic and chili sauce	9.75
Eggplant with Garlic Sauce Sautéed eggplant with garlic, chili sauce, and scallions	9.75
Curry Eggplant * Our special curry made with eggplant.	9.75
Tofu Tower Soft tofu lightly fried with a bell pepper, chili, shitake mushroom sauce.	11.75
Firey Vegetables with Tofu Stir fried string beans, red bell peppers, tofu and basil in our five spice, sweet heat	9.75
Lotus Tofu Wok tossed tofu stir fried with crisp slices of lotus root	9.75

NOODLES and RICE

SuperStar Vegetarian Noodles * Flour noodles with tofu, cucumbers, potatoes, chili sauce, cabbage. Served room temperature.	8.75
Nan Gyi Dok (<i>Mild Coconut Chicken Rice Noodle Curry</i>) * Rice noodles with a mild chicken coconut curry sauce	9.75
Bun Tay Kauswer (<i>Coconut Chicken Curry Flour Noodle</i>) * Flour noodles with a stronger coconut curry sauce, eggs, and cabbage	9.75
Nan Pia Dok (<i>Coconut Chicken Curry Flat flour Noodles</i>) * Flat flour noodles with coconut curry sauce and cabbage	9.75
Garlic Noodles (<i>duck, pork, or tofu & broccoli</i>) * Flour Noodles with fried garlic, scallions, and your choice of meat or vegetarian	8.75
Shan Noodles (<i>Chicken or Vegetarian</i>) * Rice noodles in a spicy tomato sauce pickled radish, cilantro and peanuts. With chicken or tofu, please specify.	9.75
Burmese Traditional Rice Salad * Traditional rice salad with dried shrimp, string beans, cilantro, crushed roasted peanuts, cabbage, and chilis. Staff's favorite!!	9.50

SIDE DISHES

Coconut Rice (<i>per person</i>) * Aromatic jasmine rice cooked with coconut milk	2.50
Tan Poi (<i>per person</i>) * Basmati rice cooked with cardamom, cinnamon, and raisons	2.50
Platha * Indian Influenced pan fried layered bread	3.75
Rice (<i>per person</i>) Jasmine long grain rice	1.75
Brown Rice (<i>per person</i>) Short grain brown rice	1.75
Burmese Style Fried Rice Fried rice made with brown rice and whole yellow beans	7.50

T - SHIRTS

By popular demand, our beloved T-Shirts are back

- * Rarely available, **Aung San Suu Kyi, Nobel Peace Prize winner T-Shirt** now available for \$25. Part of the proceeds goes to Mae Tao Clinic
- * **Poodi Time T-Shirts** available for \$20
- * **Smiling Buddha T-Shirt.** Available in purple for women's and green for men's, \$20.

Please visit us on Twitter @burmasuperstar !

* * * Prices and menu are subject to change without notice